

Shrimp Tacos

Ingredients

1/2 cup light sour cream

1 chipotle pepper, minced fine (chipotles are readily available from the supermarket and come in a small can with adobo sauce) but pay attention—I only mean one of them—not a whole can of them

2 limes—1 whole half and the rest into small wedges for serving

2 teaspoons olive oil

1 pound lb peeled, uncooked shrimp (31/50's are perfect) cut into smallish pieces

1 tablespoon all purpose seasoning

10 corn tortillas

1/2 cup purple cabbage, shredded fine



In a small bowl combine sour cream, chipotle and juice from 1/2 a lime, mix well and set aside.

Heat skillet, wok or whatever you prefer really well and then add oil. Add shrimp and stir fry quickly—the shrimp will cook fast.

When almost cooked, sprinkle with the all purpose seasoning then squeeze juice from half a lime on top—give a final stir and you're done. Warm the tortillas in a non-stick pan over medium-high heat about 30 seconds a side.

Serve by putting some of the chipotle cream on a tortilla, adding a little cabbage, some shrimp and a final fresh squeeze from a lime wedge.